

Swiss Roll with lemon curd and buttercream filling.

Ingredients for the sponge

- 100g/3½oz caster sugar
- 100g/3½oz self-raising flour, sifted
- 4 free-range eggs
- 2 tbsp caster sugar

For the lemon butter cream

- 200g/7oz icing sugar, sifted
- 125g/4½oz softened butter
- Grated zest of 1 lemon
- 2 tsp freshly squeezed lemon juice
- 125g/4½oz lemon curd

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Line and butter a 34cm x27cm /13½in x 10¾in baking tray with a small lip.
2. In a large bowl whisk together the eggs and caster sugar for 8–10 minutes until light and creamy. The mixture should leave a ribbon trail when you lift the whisk out.
3. Pour in the sieved flour and delicately fold it in with a spatula. When the flour is fully incorporated, gently pour the mix into a lined baking tray.
4. Using a palette knife, spread the sponge mix evenly over the buttered paper. Alternatively, you can tip the tray from side to side until the mixture has spread into each of the corners of the tin.
5. Bake in the preheated oven for 10 minutes, until the sponge is golden and when pressed gently it is springy to the touch.
6. Meanwhile, place a large sheet of baking parchment, slightly bigger than the baking tray, on a work surface and sprinkle with the caster sugar.
7. Take the sponge out of the oven and quickly flip it onto the sugared paper. Carefully peel off the layer of baking paper attached to the sponge and allow the sponge to cool for a moment. Then, whilst still warm, roll it up tightly from a short end with the sugared paper still inside. This will prevent the sponge from sticking to itself. Set the roll aside to cool.
8. To make the icing, put the icing sugar and butter in a bowl and beat until smooth and creamy. Add the lemon curd, lemon zest and juice and beat again.
9. When the cake is cold, gently unroll but do not flatten it or it may crack. Leaving a margin clear across the top of the roll, spread a thin layer of lemon curd butter cream, leaving a 1cm/½in border. Slowly roll the cake up again, enclosing the filling and carefully peeling away the paper underneath. Sprinkle with extra sugar. Serve.